

Handling Vaccines



Extension
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Modified Live Vaccine (MLV) OR Killed Vaccines (KV)

At all times – storage and chute side:
Keep cold but not frozen
Keep out of sunlight

- Follow label instructions including withdrawal times
- Don't use expired products
- Gently and thoroughly mix just prior to use
- Use a sterile needle to draw from the bottle



Chute side:

One Product per Labeled Syringe
Inject in clean area of the injection zone
Wipe syringe exterior as needed
DO NOT Rinse Syringe with any liquid

- Discard unused product
 - MLV ineffective beyond an hour of being mixed
 - KV may be stored after opening IF NOTHING, but a sterile needle, pierced the stopper

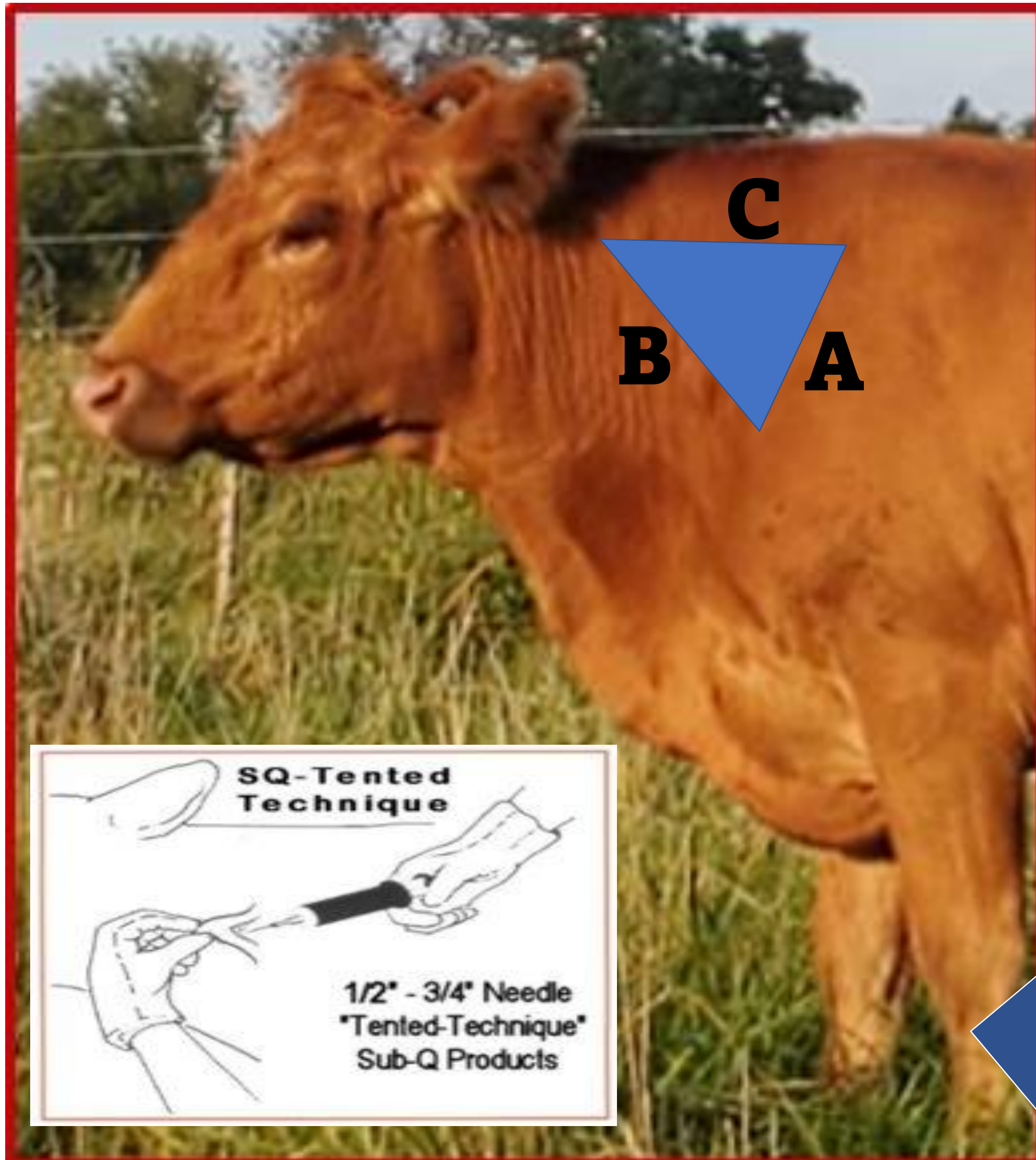
Citation: Beef Quality Assurance National Manual. 2019 Cattlemen's Beef Board and National Cattlemen's Beef Association

Injection Triangle



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Injection Triangle

A - Ahead of point of shoulder

B – Above the vertebrae

C - Below Nuchal Ligament

$\frac{3}{4}$ to 1 inch needle for IM
 $\frac{1}{2}$ to $\frac{3}{4}$ inch needle for SQ

- Select low dosing products
- Follow label directions including withdrawal times
- SQ products preferred over IM
- 10 cc or less per IM injection site
- Space multiple injections 4 inches (hands width) apart
- When administering two products on one side of the neck, place the IM above the SQ
- May need to use both sides of the neck



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Multi-use Syringe Care



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Cleaned

Heat
Sanitized

Stored

Cleaned Immediately After Use

- All internal components, tubing, vent spikes
- Taken apart if possible or repeated rinsing
- Use ONLY hot PURIFIED water – no soap, no disinfectants



Heat to Sanitize Clean Syringes

Options include:

- Boiling
- Microwave



**Store Clean Sanitized Syringes in
Sealed Plastic Bags in the Freezer**

Citations:

- Beef Quality Assurance National Manual. 2019 Cattlemen's Beef Board and National Cattlemen's Beef Association.
- Animal Health Equipment Management. Veterinary Clinics of North America: Food Animal Practice. Vol 31, Issue 2, July 2015, pages 259-267.
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